Weber® World Premium Gas Barbecues

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www.weberbbq.com.au

Weber® World Premium Gas Barbecues

How do our gas barbecues create food with such mouthwatering flavour?

At the heart of every Weber gas barbecue is a unique burner system found on no other barbecue in the world. It's this unique, revolutionary and patented Flavorizer™ system that distinguishes our barbecues from all the others. Specially angled Flavorizer™ bars form a roof over the gas burner tubes so that no meat juice or fat comes in contact with the gas flame. Follow our directions and this system allows for healthy fat free cooking with incredible flavour. Meat juices sizzle and smoke on the hot bars, yet excess fats fall harmlessly into the disposable drip tray below. Not many people know that there is one other feature of our cooking system that separates our barbecues from all the others. It's the scientifically vented hood. This enhances flavour in a way that you can't get when you cook in the open. Cooking with a Weber hood down ensures that the smoke trapped underneath it is circulated all around the meat before leaving the barbecue. This is how you get that famous Weber flavour. On those occasions when you want to create a beautiful roast or finish off the perfect steak, simply turn off the centre burner(s) directly under the food (this is our indirect barbecue cooking) and allow the heat to circulate barbecue smoke evenly all around the meat ... unbelievable flavour.

Quality. We've forged our reputation on it.

Ever since the original Weber kettle set the benchmark in barbecue quality, we've had a reputation to protect. We know that people rely on and trust us to build barbecues of extraordinary quality and we are not going to let them down. You see, quality is at the very heart of our company's culture. That is why we strive to keep all of our manufacturing processes at or above the world's best practice. These are not barbecues from some backyard factory. Even poor quality barbecues can look good on the showroom floor, but we know it's how they look years and years later that really matters. That's why each Weber barbecue is made from only the highest grade materials that are chosen to weather the elements and stand the test of time. Heavy gauge steel, the finest porcelain enamel, best grade aluminium and, of course, quality stainless steel.

Fuel efficient yet high performance.

The manifold and the stainless steel burner tubes in our gas barbecues are specially designed so they have a much lower megajoule rating (less gas used per hour) for each burner, yet remarkably, with our cooking system they cook faster. As a result you have amazing fuel savings. It's not just the money, it's the environment and, of course, you don't need to get your gas bottle filled nearly as often.

All our gas barbecues eliminate spitting fats.

Nothing looks worse than filthy fat stains and grease all around the barbecue area. And that's another reason why our gas barbecues are designed to cook with the hood down. Not only do you get better flavour but you also eliminate the spitting fat problem.

Easier cleaning.

No need to struggle with messy trays of fat or filthy sand traps. Your Weber gas barbecue has a funnel shaped drawer that slides out so you can easily remove the fat and grease. At the bottom of the drawer is a disposable aluminium tray that can be removed and replaced in seconds.
Cleaning the grills couldn't be easier. All of our cooking grills are either coated with porcelain enamel or they're stainless steel. You can wash them in hot, soapy water.

No more running out of gas.

Running out of gas in the middle of cooking can be infuriating! With our fool proof gas bottle gauge on our LP models, this need never happen to you again.
The gauge works by measuring the weight of gas left in a 9kg bottle rather than the far less reliable gas pressure method. The lighter the bottle, the less gas you have.

Weber... Put to the test.

You know something? Before a single barbecue leaves our factory door, a team of people thoroughly test and inspect it, to make sure it meets our rigorous standards. It's one of the reasons why the Weber badge on your barbecue is a one word contract that assures you of complete satisfaction.
When it comes to design, construction, quality and sheer cooking performance, we know no other barbecue comes close to ours. And that's a fact.

Weber® Spirit™ Gas Barbecues

Weber Spirit Gas Barbecue.

Weber's world class cooking system... all the essential features you need from a gas barbecue... built to Weber's exacting quality standards – that's what the new Weber Spirit barbecue is all about. It's an exceptional value gas barbecue.

Designed with Weber's patented Flavorizer cooking system, the new Weber Spirit can of course grill great steaks, chops and sausages on the porcelain coated cast iron grill, all with that famous Weber flavour. But why stop there? The Spirit will cook magnificent crackling pork, beautiful roasts and even bake desserts and cakes. And, because the Spirit's clever burner system means there are no cold spots, you can comfortably cook for up to 12 people.

The Weber Spirit is compact and stylish with plenty of storage space. With a gleaming black porcelain enamel lid, stainless work tables and a brand new design, it's the perfect premium gas barbecue for small backyards, balconies and apartments.

The new Weber Spirit is a compact and affordable Weber premium gas barbecue that will cook memorable food and stand the test of time.

The Spirit E-310

A three burner barbecue with black porcelain enamel hood and stainless steel work tables

The Spirit E-320

A three burner barbecue with black porcelain enamel hood, stainless steel work tables and side burner.

The Spirit E-310

The Spirit E-320

The Spirit E-320

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Weber® Genesis™ Gas Barbecues

Weber Genesis Gas Barbecues.

The magnificent Weber Genesis was rated Choice's overall top performer in their recent barbecues review and it's easy to see why. We know it's the cooking, it's the quality and it's the stunning and clever design that makes the Weber Genesis an absolute winner.

Whether you're roasting a leg of spring lamb for Sunday lunch, wowing your family with a huge Christmas turkey, char-grilling restaurant quality steaks on the Sear Station (E-330 only) or just cooking a good old fashioned barbecue for all your friends, the Weber Genesis will produce amazing results. But that's not all – the Genesis will produce wonderful food with that famous Weber flavour while saving you gas and money. The innovative cooking system uses so much less gas that you could save over $400 in gas alone in the first three years compared to an ordinary four burner barbecue*.

The magic of the Genesis doesn't end there though – world famous Weber quality construction, clever features like the LP gas gauge (LP models only) that tells you how much gas you have left, and a truly exceptional appearance set the barbecue apart from all the others. And it's all backed by Weber's limited 25 year warranty. No wonder this barbecue is top of its class.

The Genesis E-310

A large three burner barbecue available with black porcelain enamel lid with stainless steel work tables.

The Weber Genesis E-330

The Genesis E-330

The top performer in Choice's 2012 barbecues review. A large three burner barbecue with side burner and Sear Station. The Sear Station is just like using charcoal, except you have total control. Available with black porcelain enamel lid and stainless steel work tables

The Weber Genesis E-310

Take a really close look at this steak. It was seared and branded perfectly for just one minute. Then it was rotated, seared and branded for one more minute. At the time this photograph was taken it had been flipped over and the two minute searing was just beginning on the second side. I had never seen a steak that looked this good or tasted this good. What I still can't believe is that the total cooking time was just four minutes. That's right, just four minutes.

These steaks come from Weber's latest Genesis and Summit gas barbecues. At this stage, they are the only barbecues equipped with Weber's Sear Station. The sear station is not designed to cook masses of steaks at once, it is designed to cook one or two steaks at a time but cook them perfectly and in an extraordinary way. Searing heat, just like using charcoal, except you have total control.

Weber® Summit™ Gas Barbecues

Weber Summit Gas Barbecues.

The first time you set eyes on a Summit barbecue, you know it's something very special, it has such a commanding appearance. Its brilliant styling and superb finish make ordinary gas barbecues look exactly that: ordinary. Some people can feel it when they see commercial quality, and that's the feeling you get when you lift the hood on one of our Summit barbecues. If you had your own barbecue chef this would be the barbecue he would choose.

The entire cooking system is pre-assembled in its own housing and then calibrated and tested by our experts at the factory. The burner system is factory installed into the cooking box. All the chef has to do is turn the Snap-Jet™ ignition switch ... then the excitement really begins. Available in three models (bottled or natural gas), you're sure to find one that the barbecue chef in your family will love.

The Weber Summit E-420

The Summit E-420

A large four burner barbecue with side burner. Available in black porcelain enamel.

The Summit E-470

A large four burner barbecue with a side burner, smoker box with its own individual burner, sear station and rotisserie with infrared burner. Available in black porcelain enamel.

The Summit E-670

A large six burner barbecue with a side burner, smoker box with its own individual burner, sear station and rotisserie with infrared burner. Available in black porcelain enamel.

The Weber Summit E-470

SPIRIT®

Features	Spirit E-310	Spirit E-320
Stainless steel burners	3	3
Combined primary burner rating	33.8MJ (32,000 BTU)	33.8MJ (32,000 BTU)
Crossover™ ignition system	•	•
Electronic ignition system	•	•
Porcelain enamelled hood	•	•
2 Porcelain enamelled cast iron cooking grills	•	•
Heavy duty porcelain coated cast iron hotplate	•	•
Porcelain enamelled Flavorizer™ bars	•	•
Side burner		12.7MJ (12,000 BTU)
Fixed commercial grade thermometer	•	•
Enclosed storage area with painted steel door	•	•
Heavy gauge steel bottom shelf	•	•
6 Tool holders	•	•
2 Crack proof all weather wheels	•	•
2 Locking castor wheels	•	•
2 Stainless steel work surfaces	•	•
Precision fuel gauge (LP model)	•	•
2 metre quick disconnect hose (NG model)	•	•
Detailed operating instructions	•	•
Weber® Spirit cookbook	•	•
Weber® limited 25 year warranty	•	•
Recommended Retail Price	**LP** $999 **NG** $1149	**LP** $1099 **NG** $1249
(All Spirit Natural Gas barbecues include delivery and assembly in capital city areas and specialist dealer regional towns. All other areas p.o.a.)		
Optional Extras		
Spirit LP models delivery and assembly in capital city metro areas and specialist dealer regional towns.	$120	$120
Dimensions		
Height - lid open	160cm	160cm
Width	135cm	135cm
Depth - lid open	85cm	85cm
Primary cooking area	2700cm² (60cm x 45cm)	2700cm² (60cm x 45cm)
Warming rack area	672cm² (56cm x 12cm)	672cm² (56cm x 12cm)
Total cooking area	3372cm²	3372cm²
Colours		
Black	**LP** K46510024 **NG** K47510024	**LP** K46710024 **NG** K47710024

GENESIS

Features	Genesis E-310	Genesis E-330
Stainless steel burners	3	3
Combined primary burner rating	44.3MJ (42,000 BTU)	44.3MJ (42,000 BTU)
Electronic ignition system	•	•
Porcelain enamelled hood	•	•
2 Porcelain enamelled cast iron cooking grills	•	•
Reversible heavy duty porcelain coated cast iron hotplate	•	•
Porcelain enamelled Flavorizer™ bars	•	•
Side burner		12.7MJ (12,000 BTU)
Dedicated sear burner		10.6MJ (10,000 BTU)
Fixed commercial grade thermometer	•	•
Enclosed storage area	•	•
Double skinned doors	•	•
6 Tool holders	•	•
4 castor wheels (2 locking)	•	•
Precision fuel gauge (LP model)	•	•
2 metre quick disconnect hose (NG model)	•	•
Detailed operating instructions	•	•
Weber® Genesis cookbook	•	•
Weber® limited 25 year warranty	•	•
Recommended Retail Price	**LP**$1749.00 **NG**$1779.00	**LP**$1899.00 **NG**$1929.00
(All Genesis gas barbecues include delivery and assembly in capital city areas and specialist dealer regional towns. All other areas p.o.a.)		
Optional Extras		
Full length heavy-duty cover	$129.95	$129.95
Rotisserie	$179.95	$179.95
Smoker	$179.95	$179.95
Grill-Out Handle Light	$54.95	$54.95
Dimensions		
Height - lid open	164cm	164cm
Width	153cm	153cm
Depth	76cm	76cm
Primary cooking area	3185cm² (65cmx49cm)	3185cm² (65cmx49cm)
Warming rack area	720cm² (60cmx12cm)	720cm² (60cmx12cm)
Total cooking area	3905cm²	3905cm²
Colours		
Black	**LP** K6511024 **NG** K6611024	**LP** K6531024 **NG** K6631024

Summit®

Features	Summit E-420	Summit E-470	Summit E-460	Summit E-670	Summit E-660
Stainless steel burners	4	4	4	6	6
Combined primary burner rating	51.5MJ (48,800 BTU)	51.5MJ (48,800 BTU)	51.5MJ (48,800 BTU)	63.3MJ (60,000 BTU)	63.3MJ (60,000 BTU)
Snap-Jet™ individual burner ignition	•	•	•	•	•
Black porcelain enamel hood	•	•	•	•	•
Stainless steel hood handle	•	•	•	•	•
Stainless steel cooking grills - 10mm diameter	•	•	•	•	•
Reversible heavy duty porcelain coated cast iron hotplate	•	•	•	•	•
Heavy duty stainless steel Flavorizer™ bars	•	•	•	•	•
Commercial grade side burner	12.7MJ (12,000 BTU)	12.7MJ (12,000 BTU)		12.7MJ (12,000 BTU)	
Dedicated stainless steel smoker burner		8.4MJ (8,000 BTU)	8.4MJ (8,000 BTU)	8.4MJ (8,000 BTU)	8.4MJ (8,000 BTU)
Dedicated sear burner		11.2MJ (10,600 BTU)	11.2MJ (10,600 BTU)	11.2MJ (10,600 BTU)	11.2MJ (10,600 BTU)
Lighted control knobs		•	•	•	•
Stainless steel smoker box		•	•	•	•
Rear mounted infra-red rotisserie burner		11.2MJ (10,600 BTU)	11.2MJ (10,600 BTU)	11.2MJ (10,600 BTU)	11.2MJ (10,600 BTU)
Spit fork rotisserie with heavy-duty motor		•	•	•	•
Tuck away rotisserie motor bracket		•		•	
Grill Out™ handle light(s)	1	1	1	2	2
Fixed commercial grade thermometer	•	•	•	•	•
Double walled black doors	•	•	•	•	•
Enclosed storage area	•	•	•	•	•
SlideFrame™ Design			•		•
6 Tool holders	•	•		•	
4 castor wheels (2 locking)	•	•	•	•	•
Precision fuel gauge (LP model)	•	•		•	
2 Metre quick disconnect hose (NG model)	•	•	•	•	•
Detailed operating instructions	•	•	•	•	•
Weber® Summit cookbook	•	•	•	•	•
Weber® limited 25 year warranty	•	•	•	•	•
Recommended Retail Price					
LP & NG:	$3499	$3999	$4099	$4999	$5099
(All Summit barbecues include delivery and assembly in capital city areas and specialist dealer regional towns. All other areas p.o.a.)					
Dimensions					
Height - lid open	145cm	145cm	Please refer to Summit	145cm	Please refer to Summit
Width	168cm	168cm	built in dimensions available	188cm	built in dimensions available
Depth	76cm	76cm	from Weber Specialist Dealers	76cm	from Weber Specialist Dealers
Primary cooking area	3430cm² (70cm x 49cm)	3430cm² (70cm x 49cm)	3430cm² (70cm x 49cm)	4410cm² (90cm X 49cm)	4410cm² (90cm X 49cm)
Warming rack area	735cm² (70cm x 10.5cm)	735cm² (70cm x 10.5cm)	735cm² (70cm x 10.5cm)	945cm² (90cm X 10.5cm)	945cm² (90cm X 10.5cm)
Total cooking area	4165cm²	4165cm²	4165cm²	5355cm²	5355cm²
Colours					
Black	**LP** K7121024 **NG** K7221024	**LP** K7171024 **NG** K7271024	**LP** K7161024 **NG** K7261024	**LP** K7371024 **NG** K7471024	**LP** K7361024 **NG** K7461024

Weber Summit Built-in Gas Barbecues.

Featuring the new SlideFrame™ Design, which conveniently allows the barbecue to slide in and out of place with ease. This makes maintenance, service and even cleaning totally hassle free. These large built-in barbecues are available in either 4 (E-460) or 6 (E-660) burner models, with a smoker box with its own individual burner, sear station and rotisserie with infrared burner. Available in black porcelain enamel.

The Weber Summit E-670

** Stone bench not included*

The Weber Summit E-460

The Weber Summit E-660

Weber® Gas Barbecue Accessories

Weber® Gas Barbecue Accessories.

Weber make a full range of innovative well made accessories that perfectly complement any Weber gas barbecue and add fun, ease and convenience to gas barbecue cooking.

Premium Gas Barbecue Covers.

These full length covers are manufactured in heavy duty vinyl with a fitted centre panel and long sides. They can withstand the harsh Australian climate.

Spirit 300 series 7569	RRP $119.95.
Genesis 300 series 7553	RRP $129.95.
Summit 400 series 7554	RRP $149.95.
Summit 600 series 7555	RRP $169.95.

Rotisserie.

Delicious spit roasted food is easy with a Weber rotisserie. Designed for the Weber Spirit and Genesis gas barbecues.

Spirit 8498	RRP $179.95.
Genesis 8499	RRP $179.95.

Smoker Box.

Nothing beats the beautiful flavour imparted by smoke. The addition of a smoker box to your Weber gas barbecue will allow you to smoke succulent hams, fish or poultry.

Universal Smoker Box. 7576	RRP $39.95.

Genesis 300 series.

Cast iron. 7575	RRP $179.95.

Weber Barbecue Tools.

The latest design in barbecue tools. Each will perform its specific task with ease. Their handles have built-in comfort grips that give perfect balance, the moment you pick one of them up you can feel the difference.

2 Pce Stainless Steel Tool Set.
6645 RRP $39.95

6630 3 Pce Stainless Steel Tool Set. RRP $59.95

6610 Barbecue Tongs. RRP $24.95

Digital Meat Thermometer

Make sure your meat is cooked just the way you like it with this digital meat thermometer. The large digital display reads the internal meat temperature accurately in a matter of seconds.
6492 RRP $24.95.

3 Sided Grill Brushes.

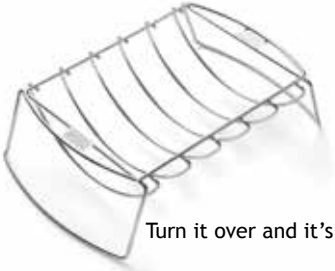
These grill brushes feature a round head full of metal bristles, making it easy to get between the grill bars and other difficult places.
Large. 6493 RRP $24.95.
Small. 6494 RRP $19.95.

Weber® Gas Barbecue Accessories

Stainless Steel Grill Pan.
A great idea for cooking oven chips and fries, vegetables or delicate fish on the barbecue. 6435 RRP $44.95.

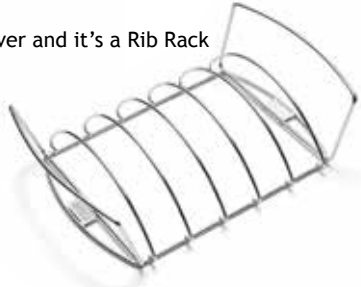
Reversible Rib and Roast Holder
In the upright position it's perfect for roasting, turn it over and it's a rib rack with convenient handles. 6469 RRP$39.95.

Stainless Steel Roast Holder.
Style meets function with this roast holder.
6436 RRP $69.95.



It's a Roast Holder

Turn it over and it's a Rib Rack



Stainless Steel Vegetable Baskets.
Deep enough to let you cook large quantities of your favourite vegetables.
Small. 6481 RRP $29.95.
Large. 6434 RRP $44.95.

Stainless Steel Fish Basket.
The flexible stainless steel basket lets you easily turn your fish without it falling apart on the grill.
Small. 6470 RRP $39.95.
Large. 6471 RRP $54.95.

Stainless Steel Skewer Set.
Rectangular rather than round, these skewers are designed to hold food in place when the skewer is turned. Elegant yet robust, these heavy gauge skewers are perfect for satays and kebabs. 6437 RRP $39.95.

High-Temperature Premium Gloves
Made with aramid fibres, these high temperature gloves give you amazing protection from the heat of your barbecue. The flexible fingers and silicone grips allow you to easily handle hot plates, roast holders and barbecue tools.
6670 RRP $59.95

Poultry Roaster.
The poultry roaster is the perfect cooking accessory for all those people who enjoy that extra juicy, flavoursome chicken. The non-stick tray has a reservoir for beer, wine, fruit juice, water or spices. When placed on a barbecue, the steam rising from this mixture helps produce fantastic flavour, cooking the chicken to perfection.
6408 RRP $59.95.

Firespice™ Smoking Woods
Enjoy the full flavour of smoked hams, poultry and fish with hickory, the world's most popular smoking wood.
You just can't beat the flavour! Hickory Chips 1.35kg.
17053 RRP $11.95.

Barbecue Apron.
High quality black barbecue apron made from 100% cotton with Weber logo. 6474 RRP $24.95.

Barbecue Mitt.
Made of 100% cotton material, the mitt has a special flame retardant coating to protect you from the heat of your barbecue. 8401 RRP $19.95.

Weber Grill-Out™ Handle Light.
The answer for barbecuing in the dark. Three LED lights illuminate the cooking surface. Water and heat resistant, it fits Weber Spirit and Genesis barbecues.
7516 RRP $54.95.

Drip Pans.
Your choice of small or large heavy gauge pans especially designed for barbecue use. Made to the highest quality without any sharp edges, these versatile pans can be cleaned and reused. Suitable for gas or charcoal barbecues either as drip pans or for cooking vegetables.
Small Drip Pans. (10) 6415 RRP $11.95.
Large Drip Pans. (10) 6416 RRP $17.95.
Summit Drip Pans. (10) 6417 RRP $27.95.

Dealer

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Weber-Stephen Products LLC is the owner of Australian patent numbers 598709, 609849, 641339, 694686 and 769944 relating to various aspects of Weber's products. There are Australian patents pending relating to, among other things, certain aspects of the Weber Q barbecue grill.
Weber-Stephen Products LLC is the owner of Australian Design Registration numbers 129224, 148993 and 300965.
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